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CENTENARY COOKS

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CENTENARY COOKS

Compiled

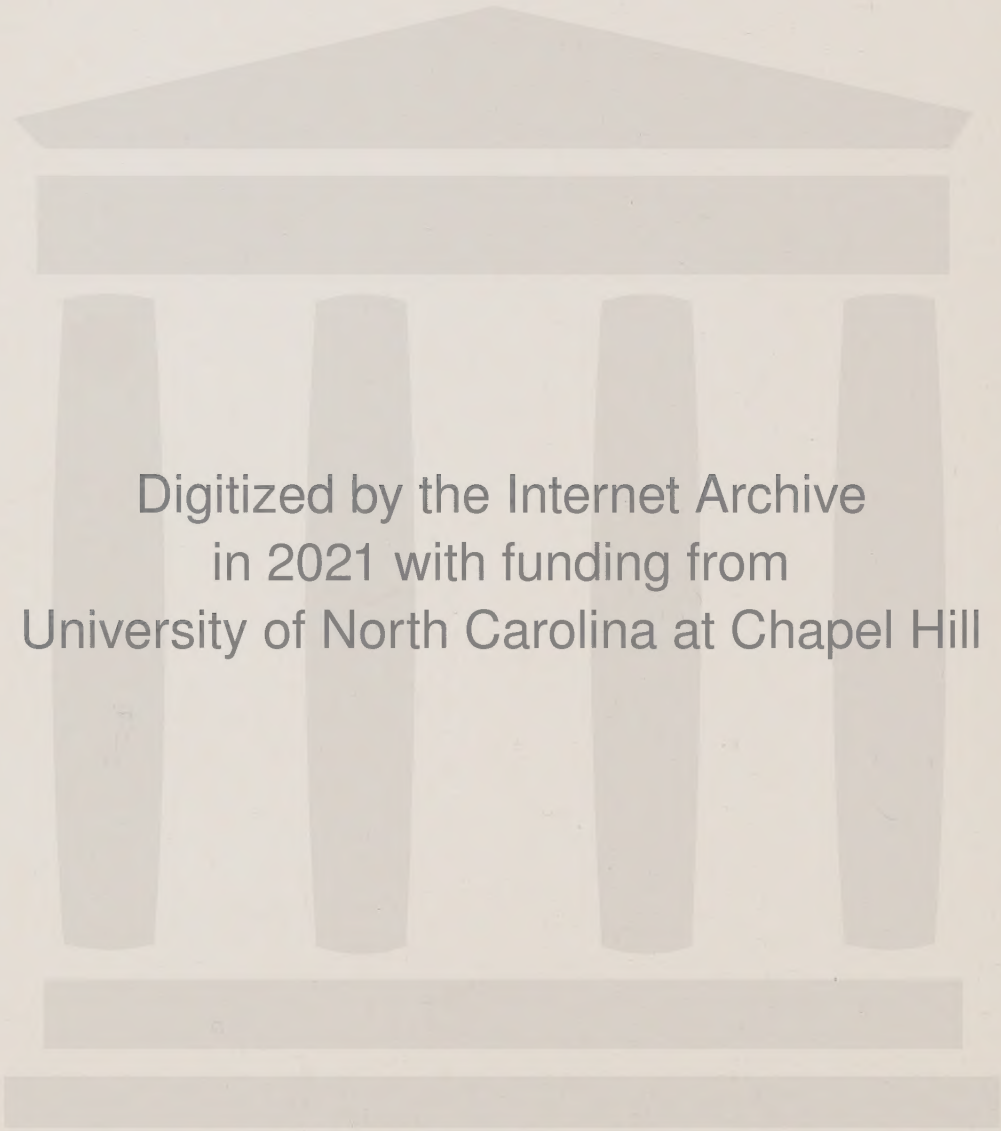
By

WOMAN'S SOCIETY OF CHRISTIAN SERVICE

CENTENARY METHODIST CHURCH

GREENSBORO, NORTH CAROLINA

1960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THIS

COOK BOOK

IS DEDICATED TO

OUR PASTOR'S WIFE

MARGARET PITTARD

1957

Reprinted 1960

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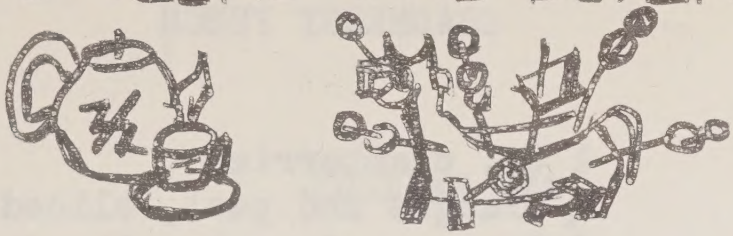
A GOOD RECIPE

A dram of joy and an ounce of smile,
A drop of laughter to beguile,
A heap of trust and much good cheer
Shake and take throughout the year.

APPETIZERS AND BEVERAGES



PARTY DIP

Mix thoroughly 1/3 c. French dressing, 2 tbsp. catsup, 2 tsp. grated onion and 1 tsp. anchovy paste into an 8 oz. package of cream cheese.

AVOCADO DIP

Combine 3 tbsp. lemon juice, 1 tsp. grated onion, 1 tsp. salt and a dash of Worcestershire sauce with 1 c. mashed avocado. Mix thoroughly with an 8 oz. package cream cheese.

SHRIMP DIP

Blend together 1/3 c. cream, 2 tsp. lemon juice, 1/4 tsp. onion juice, a dash Worcestershire sauce with an 8 oz. package cream cheese. To this mixture add 1 c. finely chopped shrimp (cooked or canned). Mix entire mixture at least one hour before serving and chill.

SMOKED CLAM DIP

To 1/2 pt. sour cream add 1 small can finely chopped smoked clams, 1 tbsp. lemon juice, dash Tobasco sauce, dash Worcestershire sauce, 1/4 tsp. salt, 1/2 tsp. onion juice. Chill and serve.

Mrs. Numa R. Ham, Jr.

P41408

CRANBERRY PUNCH

1 qt. cranberries
2 oranges and peel, sliced
2 lemons and peel, sliced
3 qts. cold water
3 sticks cinnamon
12 whole cloves
3 c. sugar

Mix all ingredients except sugar and boil for 15 min. Strain through a cloth and add sugar. Serve hot. Makes one gallon.

Mrs. L. W. Layton

FRUIT PUNCH

1 qt. weak tea (5 tsp. tea)
2 1/2 large cans pineapple juice
2 1/2 large cans orange juice
1 large can grapefruit juice
Juice from 1 doz. fresh lemons
Gingerale, if desired (1 or 2 large bottles)
Sweeten to taste

Makes 3 gallons.

Mrs. Gordon West

RUSSIAN TEA

1/4 c. tea
3 c. sugar
1/2 tsp. cinnamon
1/2 tsp. cloves
Juice of 8 lemons
Juice of 3 oranges

Steep tea in 1 qt. boiling water. Heat sugar, juices and spices in 3 qts. water; bring to boil. Combine, blend over slow fire for a few minutes. Makes about 32 cups.

Mrs. Gordon Younts

HOT SPICED TEA

1 tsp. tea
2 qts. water
1 c. sugar
Juice of 1 lemon
Juice of 2 oranges
1 tsp. whole cloves
1 stick whole cinnamon

Steep tea in 1 qt. water for 20 minutes. Add sugar, fruit juices and spices followed by remaining quart of water. Bring to boiling point and serve hot.

Mrs. William E. Phibbs

PINEAPPLE PUNCH

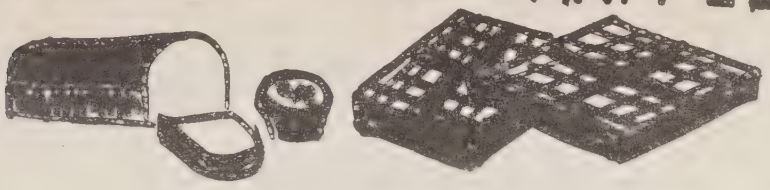
1 qt. unsweetened pineapple juice (chilled)
1 c. sugar
1 qt. ginger-ale (chilled)

Dissolve sugar in pineapple juice. Pour ginger-ale into pineapple juice just before serving. Add few ice cubes.

Mrs. Robert Hunter

WRITE YOUR RECIPE HERE

BREADS AND WAFFLES



PLAIN HOT BISCUITS

2 c. flour - self-rising
4 tbsp. shortening
2/3 c. milk (about)

Cut shortening into sifted self-rising flour. Add liquid to make a soft dough. Roll lightly or pat into a sheet about 1/2 to 1 inch thick, cut into rounds and place on greased baking sheet. Bake in a hot oven 450° for 12-15 min.

SWEET POTATO BISCUITS

To ordinary biscuit dough add:
2 tsp. butter
2 tsp. sugar
1 or 2 c. mashed baked sweet potatoes

Work well. Roll, cut and bake, taking care not to burn. Serve hot with butter.

Mrs. H. R. Whittemore

APRICOT BREAD

Sift together:
2 c. flour
3 tsp. baking powder
1/4 tsp. soda
1 tsp. salt
1 c. sugar

Soak 1 c. lt. Apricots in 1/2 c. water for 1 hr. Drain and reserve 1/4 c. of Apricot water.

Mix dry ingredients alternately with apricots and
1 beaten egg
1/2 stk butter, melted
1 c. sugar
1/2 c. orange juice
1/4 c. of reserved Apricot water
Add 1 c. chopped nuts
Bake in greased loaf pan 1 hr. at 325°. Can be frozen.

Mrs. Bernard Cantrell

ICE-BOX ROLLS

1 c. shortening
1/2 c. sugar
1 1/2 tsp. salt
1 c. boiling water
2 eggs beaten) 1 egg and 1 pkg.
2 pkgs. yeast) yeast do as well
1 c. lukewarm water
6 c. unsifted flour

Pour boiling water over the shortening, sugar and salt. Blend and cool. Add beaten eggs. Let yeast stand in lukewarm water 5 min. Stir and add to mixture. Add flour and blend well. Cover and put in refrigerator for four hours. Roll and make in desired shapes to rise for about 1 1/2 hours. (Add as little flour as possible to knead). Makes about 4 dozen rolls.

Mrs. D. T. Johnson

EASY ICE-BOX ROLLS

1 yeast cake - dissolved in:
1/2 c. lukewarm water
2/3 c. shortening
1 c. mashed potatoes
1/2 c. sugar
1 c. scalded milk
2 eggs
2 tsp. salt
6-7 c. flour (to make med. dough)

Put mashed potatoes into a bowl. Add shortening, sugar, salt and scalded milk; let stand until cool. Add yeast, beaten eggs and flour. Knead slightly until smooth. Place in ice box to gradually rise until ready, double in bulk. Make out in biscuits allowing about 2 hrs. to rise for baking. This may be used the day dough is made or stored in refrigerator until needed.

Mrs. Fanny Beatty

CORN MUFFINS OR CORN STICKS

1 c. corn meal
2/3 c. flour
2 level tsp. baking powder
1 tbsp. melted butter
1 tsp. salt
3/4 c. sweet milk
1 tbsp. sugar
1 egg

Sift together the corn meal, flour, baking powder, salt and sugar. Add the milk gradually and beat well; then add the well beaten egg and melted butter. Bake in hot greased miffin pans about 30 min. at 400° F. or in corn stick pans.

Mrs. W. Donnell Waynick

SPOON BREAD

3 c. sweet milk
1 scant cup corn meal
2 tbsp. melted butter
2 level tsp. baking powder
1 level tsp. salt
3 eggs

Put 2 c. sweet milk and meal in pan; mix thoroughly and cook over low heat, stirring constantly until thin mush. Remove from fire and add remaining c. of milk, butter, salt and well beaten eggs with baking powder mixed thoroughly with eggs. Put in greased baking dish and bake in moderate oven 30 min. or until done, around 325° F.

Miss Pearl Jackson

SUGARY APPLE MUFFINS

2 1/4 c. sifted cake flour
3 1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
4 tbsp. shortening
1/2 c. plus 2 tbsp. sugar
1 egg beaten
1 c. milk
1 c. finely chopped apples

Sift flour, baking powder, salt, cinnamon, and nutmeg. Cream shortening and 1/2 c. sugar. Stir in egg then flour alternately with milk. Fold in apples. Fill greased muffins pans almost full. Sprinkle with remaining 2 tbsp. sugar, 1/4 tsp. cinnamon, 1/4 tsp. nutmeg mixed. Bake at 425°F. 20 to 25 min. Makes 20 muffins.

Mrs. Charles E. Younts

NORTH CAROLINA HUSHPUPPIES

1 c. corn meal
1 tbsp. flour
1 tsp. sugar
1 whole egg
1/4 tsp. salt
1/4 tsp. soda
1/2 c. buttermilk
1/4 c. water

Stir up and fry in balls in deep fat.

Mrs. Adam Shaver

OCRACOKE ISLAND BREAD

1 1/4 c. white flour
1 1/4 c. graham or whole wheat flour
1/4 c. sugar
Salt
Sift these ingredients
1/4 c. molasses
1 1/4 to 1 1/2 c. clabber or buttermilk
1 heaping tsp. soda dissolved in little warm water (add soda to molasses)
1 c. nuts or 1/2 c. if preferred
1 c. dates or 1/2 c if preferred

Stir well; should be a consistency between cake dough and bread dough, somewhat stiff. Bake in slow oven 1 hour. Makes 1 loaf average cake pan. Wrap in wax paper when done; then change paper in about 1/2 hour.

Mrs. C. A. Maness

BANANA TEA BREAD

1 3/4 c. sifted all-purpose flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1/3 c. shortening
2/3 c. granulated sugar
2 eggs (well beaten)
1 c. mashed, ripe bananas (2-3)

Sift together flour, baking powder, baking soda and salt. Cream shortening and add sugar gradually. Add eggs and beat well. Add flour mixture alternately with bananas, a small amount at a time, beating smooth after each addition. Turn into a greased or oiled loaf pan about 9 x 5 x 3. Bake at 350° F. 1 hr.-10 min. or until done. 1/2 c. chopped walnuts or 1 c. chopped dates may be added.

Mrs. Fanny Beatty

GINGER BREAD

1/2 c. butter
1/2 c. white sugar
2 eggs
1/2 c. molasses
1 level tsp. soda
1 3/4 c. plain flour
1 tsp. ginger
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
1/4 tsp. cloves
1/2 tsp. salt
1/2 c. cold water
1/2 pkg. shredded cocoanut or 1 cup

Cream butter and sugar. Add eggs and beat well. Add soda and molasses mixed together. Sift dry ingredients together and add alternately with cold water. Add cocoanut last. Pour in buttered and floured pan and bake 275° about 40 min. or until done.

Miss Pearl Jackson

WHOLE WHEAT MUFFINS

2 c. whole wheat flour
2 tbsp. melted shortening
1 tsp. baking powder
1 1/2 c. sour milk
1 tsp. baking soda
1 egg
2 tbsp. sugar
1/2 tsp. salt

Mix all dry ingredients thoroughly (do not sift); add shortening, unbeaten egg, and sour milk. Beat only until smooth. Fill well-oiled muffin tins 2/3 full. Bake in hot oven (425°) about 25 min. If sour cream is used, omit 2 tbsp. of shortening. 1/2 c. chopped raisins may be added. Makes 12 servings.

Mrs. Paul C. White

STICKY BUNS

1 c. milk
1/2 c. sugar
1 tsp. salt
1/2 c. shortening or 1 stick butter
1 yeast cake
3 eggs
4 1/2 c. sifted all-purpose flour

1/2 c. butter
1 1/4 c. brown sugar
3/4 c. pecans
1 c. maple syrup

Mix milk, sugar, salt, butter and then heat. Cool to lukewarm. Add yeast - let stand 20 min. Add beaten eggs and flour. Knead mixture on slightly floured board; put in greased bowl in warm spot to rise double (1 hr.). Grease three 9" cake pans with butter, brown sugar and pecans. Divide dough in 3 portions. Roll out 1/2 " thick. Spread with melted butter and brown sugar. Roll dough up jell-roll fashion. Cut off 1" slices and put in pans. Let rise again until double. Pour 1/2 tbsp. of maple syrup over each roll. Bake in oven 400-425° for 25 minutes.

Mrs. Charles E. Younts

CRISP WAFFLES - EXTRA LIGHT

2 c. flour - enriched
2 c. milk
1 stick Oleo or butter
1 tsp. salt
2 tsp. baking powder
2 eggs - separated

Mix flour, baking powder and salt. Add milk, melted butter and beat in egg yolks. Fold in egg whites which have been beaten until very stiff.

Mrs. Carolyn J. Maness

WRITE YOUR FAVORITE RECIPES HERE

COOKIES AND CAKES

FROSTINGS - ICINGS

ORANGE COOKIES

1 1/2 c. light brown sugar
2 eggs (beat lightly)
1 c. butter
1 c. sour milk (buttermilk)
3 1/2 c. flour - plain
3 tsp. baking powder
1 level tsp. soda, dissolved in sour milk
Grated rind of 1 orange (juice also)
1 c. nut meats, chopped

Mix eggs, sugar, then butter and other ingredients, mix well and drop by teaspoonsful on cookie sheet, about 2" apart. Bake in moderately hot oven for about 10 minutes.

ICING FOR ORANGE COOKIES

1 egg, beaten lightly or substitute 6 tbsp. boiling water for egg, to melt butter
3 tsp. orange juice
2 tsp. lemon juice
Grated rind of 1 orange
1 tbsp. of melted butter (if egg is used, melt butter)

Mix enough pulverized sugar so that mixture will spread on top of cookies well (1 box). If mixture gets too thick, add a little more orange juice.

Mrs. Gordon West

NUT ROLL

3 sticks butter or margarine
2 tbsp. cold water
4 c. flour
2 c. pecan meats (chopped)
2 tsp. vanilla
8 tbsp. confectioners sugar

Cream butter, sugar and vanilla. Add flour, cold water and nuts. Make out into balls size of marble. Bake on greased baking sheet 15 or 20 min. at 350°.

Roll in powdered sugar (confectioners) to obtain white coating. (I found this job was made easier by putting amount of sugar that I thought was needed in paper bag; dropping cookies in and shaking until coated with sugar.

Mrs. James A. Stratford

CHOCOLATE CRISPIES

1 sq. unsweetened chocolate
1/4 c. butter or shortening
1/2 c. sugar
1 unbeaten egg
1/4 c. sifted flour (plain)
1/8 tsp. salt
1/4 tsp. vanilla
1/4 to 1/2 c. finely chopped nuts

Melt chocolate and shortening over hot water. Remove from heat; add sugar, egg, flour, salt, and vanilla; beat well. Spread mixture in a greased 8" x 8" x 2" pan. Sprinkle with nuts. Bake in hot oven (400°F.) 15 min. While warm, mark in 2" squares. Cool and break in squares. Makes 16 small crispies or brownies.

Mrs. James B. Taylor

DATE BARS

2 eggs (well beaten)
1 c. white sugar
1/2 c. butter
2 c. chopped pitted dates
3/4 c. chopped pecan meats
1 c. plain flour
1/2 tsp. salt
1 tsp. baking powder

Beat eggs, add sugar. Mix well; then add butter and mix; then dates and mix; then nut meats. Sift flour, salt and baking powder together and add to these ingredients. Spread in greased and floured pan 8 x 12 x 2. Bake in moderate oven 325° from 25 to 30 minutes. Do not over cook! Take up before mixture looks like it is done. When cool cut in squares.

Miss Pearl Jackson

SUGAR CRESCENTS

2 3/4 c. cake flour
1/4 c. sugar
1 tsp. vanilla
1 c. butter or margarine
1 c. nuts (pecans)

Mix butter, sugar, flour, nuts and vanilla until it resembles pie crust. Chill one-half hour. Pinch off about size of walnuts and shape as crescents. Bake in moderate oven for 15 or 20 minutes. Sprinkle with sugar.

Mrs. E. D. Yost

LAYER COOKIES

First Layer:

1/2 c. butter
1 c. white sugar
2 eggs - beaten
1/2 tsp. salt
1 1/2 c. flour - plain
1 tsp. baking powder
1/2 tsp. vanilla

Mix and spread about 1/2 in. thick over a shallow pan.

Second Layer:

1 egg white
1 c. brown sugar
1/2 tsp. vanilla
1/2 c. chopped nuts

Beat egg white, fold in sugar, add vanilla and spread over first layer. Sprinkle with nuts. Bake in a 350° oven about 20 min. or until brown. Cut in squares while hot.

Mrs. William E. Phibbs

BLONDE BROWNIES

Stir in: 1 pkg. lt. brown sugar
2/3 c. melted butter
3 eggs - one at a time
Sift in: 2 2/3 c. flour
3 tsp. baking powder
1 tsp. salt
Mix lightly together and add:
1 tsp. vanilla
1/2 c. pecans - chopped
1/2 pkg. chocolate drops (semi-sweet)

Bake at 350° or in moderate oven about 30 min. Grease pan and flour lightly. Spread 1/2 in. thick in pan.

Mrs. Aubrey L. Smith

PEANUT COOKIES

1/2 c. shortening
3/4 c. white sugar
3/4 c. brown sugar
3/4 c. peanut butter crunch (1/2 jar)
2 eggs
3 c. sifted plain flour
2 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt

Cream together shortening and sugars. Then add eggs and peanut butter. Sift together dry ingredients and add alternately with 3 or 4 tbsp. milk or enough to make it as soft as you want. Drop by teaspoons on greased cookie sheet and press with a fork dipped in flour to make ridged tops. Bake in 400° F. oven until brown.

Mrs. Vernon Kimrey

BROWNIES

2 blocks Baker's bitter chocolate
1/2 c. butter
1 c. sugar
2 eggs
Pinch of salt
1/2 c. flour
1 tsp. vanilla
1 c. English walnuts or pecans

Put chocolate and butter in cup and stand in boiling water until melted and then mix together. Mix sugar and eggs together. Add salt and flour, then vanilla, chocolate and butter. Lastly nuts. Bake in moderate oven (350°F) in greased shallow pan. Test with toothpick to find when done. (Use 5 x 9 pan or equivalent)

Mrs. Randolph Ensign
Mrs. Charles Younts

DATE COOKIES

1/2 lb. dates, cut in small pcs.
1/2 c. white sugar
1/2 c. water

Put dates, sugar and water on stove and cook until thick - stir well - set off and cool. Then stir in:

1 c. chopped nuts when mixture cools

Batter for cookies:

1 c. brown sugar
1 c. white sugar
3 whole eggs
4 c. flour - plain
2 tsp. baking powder
1 c. butter
1 tsp. vanilla
1 pinch of salt
1 tsp. soda

Mix and roll butter out thin - put filling on - roll up and put in refrigerator overnight. Slice and bake in moderate oven about 10 minutes.

Mrs. Gordon West

GINGER SNAPS

1/2 c. fat
1/2 c. sugar
1 c. molasses
1/2 tsp. salt
3 1/2 c. soft wheat flour
1/2 tsp. soda
1 1/2 tsp. baking powder
2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. allspice

Combine fat, sugar, molasses, salt and spices. Bring to a boil. Remove from fire and cool. Sift flour, soda and baking powder together. Add to warm molasses mixture. Make into a stiff dough. Chill thoroughly. Roll 1/4" thick. Cut with cookie cutter. Place on greased baking sheet. Bake 15 min. in moderate oven (350°F.). Yield: 96 cookies.

Mrs. A. C. Sherrill

FRUIT BARS

3/4 c. sifted plain flour
1/2 tsp. baking powder
1/2 tsp. salt
1 c. brown sugar, firmly packed
1/4 c. melted shortening
2 eggs, well beaten
1 c. chopped nuts
1 c. chopped pitted dates

Set oven for 350°F. Grease 9" square pan. Sift together flour, baking powder, and salt. Add sugar and mix well. Combine shortening and eggs; stir into dry ingredients and blend well. Stir in nuts and dates. Turn into greased pan and bake 30 minutes or until browned. Cut into bars while hot. Makes about 16 bars.

Mrs. Robert Whiteley

OATMEAL CRISPIES

1 c. butter or shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs - well beaten
1 tbsp vanilla
1 1/2 c. sifted plain flour
1 tsp. salt
1 tsp. soda
3 c. uncooked quick-cooking oatmeal
1 c. chopped pecan meats

Cream shortening, brown sugar and granulated sugar. Add remaining ingredients as listed. Mix thoroughly and form in rolls. Chill and slice 1/2" thick. Bake in moderate oven (350°F) on ungreased cooky sheet. You may make drop cookies.

Mrs. L. W. Layton

RAISIN SPICE COOKIES

So good and nourishing, a family favorite and so easy to make.
Into a large bowl, sift together:

1 c. sifted flour (plain)
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg

Add: 1/2 c. shortening (soft)
1/2 c. brown sugar
1/4 c. granulated sugar
1 egg
2 tbsp. milk

Beat until smooth - 2 minutes. Then fold in: 1 c. raisins
2 c. uncooked oats

Drop from teaspoon onto greased cookie sheet and bake in moderate oven (350° F.), for 12 to 15 minutes. Makes about 40 cookies.

Mrs. James F. Woolard

REFRIGERATOR COOKIES

1 c. butter
1/2 c. brown sugar
1/2 c. white sugar
1 egg - slightly beaten
2 c. plain flour
1/2 tsp. soda
1/4 tsp. salt
1 tsp. vanilla
1/2 c. nut meats or
1/2 c. raisins or 1 c. cocoanut

Cream butter, add sugar, egg, flour, soda, salt, flavoring and nut meats. Sift flour, soda and salt. Form in rolls, chill, slice and bake in moderate oven 275° F. on ungreased cooky sheet.

Miss Pearl Jackson

STUFFED DATE DROPS

1 lb. pitted dates
1 - 3 oz. pecans
1/4 c. shortening
3/4 c. brown sugar
1 egg
1 1/4 c. sifted flour - plain
1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1/4 c. sour cream (buttermilk)

Stuff dates with nut halves. Cream shortening and sugar, then beat in egg. Sift dry ingredients, add alternately with sour cream to creamed mixture. Stir in dates. Drop on to greased cooky sheet (1 date per cooky) Bake at 400°, 8 to 10 minutes then cool.

Top with frosting as listed below:

GOLDEN FROSTING

Lightly brown 1/2 c. butter - remove from heat, add 3 c. sifted confectioners sugar, 3/4 tsp. vanilla. Add water until it is of spreading consistency (about 3 tbsp.) Makes about 5 doz. cookies.

Mrs. H. B. Whittemore

BUTTERMILK CHOCOLATE CAKE

1 3/4 c. flour
1 1/3 c. sugar
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1/2 c. shortening
1/2 c. buttermilk
2 sq. chocolate (unsweetened)
2 eggs
2/3 c. hot water
1 tsp. vanilla

Melt chocolate in double boiler, add hot water. Sift dry ingredients together and put in largest mixing bowl. Add shortening, buttermilk, vanilla and chocolate. Beat 2 min. Add eggs and beat another 2 minutes. Put in previously greased and floured 9" pans, and bake in oven at 350° for 30-35 minutes. Turn out on cake rack. Let cool and ice with seven minute icing as follows:

SEVEN MINUTE ICING

1 1/2 c. sugar
2 egg whites
1/3 c. water
1 1/2 tsp. corn syrup or
1/4 tsp. cream of tartar
Dash of salt
1 tsp. vanilla

Put egg white, sugar, water, corn syrup and salt in top of double boiler and mix thoroughly. Place over rapidly boiling water (double boiler) and beat at a medium speed until it forms a good peak, about 5-7 min. Take off, add vanilla and beat until cool, about 2-3 min. Spread on cake.

Mrs. Robert G. Rives, Jr.

FRESH COCOANUT CAKE

CAKE: 2 1/4 c. sifted cake flour
3 1/2 tsp. baking powder
1 tsp. salt
1 1/2 c. sugar
Sift the above in mixing bowl
Add: 1/2 c. shortening (Crisco preferred)
2/3 c. milk
Beat well for about 2 min. or until smooth.
Add: 1/3 c. milk
2 eggs
1 tsp. vanilla extract
1/2 tsp. almond extract

Beat 2 more min. Batter will be slightly thin. Pour into two greased and floured 8-inch layer cake pans. Bake in moderate oven (350°) for 30 to 35 min. When done, remove from pans to cake rack. While still warm, sprinkle at least 2 tsp. (more if you wish) of fresh cocoanut milk over each layer and let stand while making icing.

ICING: 2 egg whites
1 1/2 c. sugar
1/4 tsp. cream of tartar
1/3 c. cold water
Dash of salt

Place all in top of double boiler, mix well. Cook over hot water, beating constantly with rotary or electric beater until mixture forms peak. Remove from heat and add 1 tsp. vanilla and 1/2 tsp. almond extract. Beat until of spreading consistency. Sprinkle 2 more tsp. cocoanut milk over each layer and frost top of bottom layer. Sprinkle grated cocoanut over icing. Add top layer and frost top and sides. Sprinkle generously with cocoanut. This cake can be frozen just as it is and the flavor is really improved if it is frozen at least a week, or it can be kept in freezer 3 to 4 months. If you do not freeze, please remember to refrigerate as soon as you have finished baking and icing it.

Mrs. George H. Roach

LEMON PLAIN CAKE

3 c. flour
3 c. sugar
1/2 lb. butter
1/3 c. shortening
1/2 tsp. baking powder
5 eggs
1 c. milk
1 tbsp. lemon flavoring
(any other may be substituted)
1 tsp. vanilla flavoring

Cream butter, sugar, shortening. Add eggs, one at a time. Add milk and dry ingredients alternately. Add flavoring. Bake one hour and 20 minutes at 350°. Start in cold oven!

Mrs. L. W. Layton

HOT MILK CAKE

2 c. sugar
2 c. flour, sifted
2 tsp. baking powder
1 c. milk
1/4 lb. butter
4 eggs

Mix sugar with eggs, one at a time. Add sifted flour. Put milk and butter in sauce pan and let come to boil. Pour into flour mixture and beat until smooth. Then baking powder and beat until all is mixed. Pour in pan and bake at 375°.

Mrs. B. L. Hewitt

$100 CAKE RECIPE

BATTER:
1/2 c. butter
2 c. sugar
4 oz. chocolate
2 eggs
1 1/2 c. sweet milk
2 c. flour
2 tsp. baking powder
2 tsp. vanilla
1 c. nut meats

Cream butter and sugar together. Add melted chocolate and beaten eggs. Sift dry ingredients and add alternately with milk. Add vanilla and nuts and in moderate oven, bake in two or three layers. (Double icing recipe for three layers).

ICING:
1/2 c. butter
2 oz. chocolate
1 egg
1 1/2 c. powdered sugar (more if needed)
1 tsp. vanilla
1 tsp. lemon juice
Salt

Melt butter and chocolate. Add beaten egg, sugar, salt, vanilla and lemon juice. Nut meats may be mixed in icing or spread on top.

Mrs. Robert Whiteley

ANN YODER'S BIRTHDAY CAKE

1/2 lb. butter
2 c. sugar
4 eggs
1 tsp. baking powder
1 c. milk
3 c. flour
1 tsp. lemon flavoring
1 tsp. vanilla flavoring
Pinch salt

Butter, eggs and milk should be at room temperature. Beat butter, add sugar and beat until foamy. Then, add eggs, one at a time. Put baking powder in milk and stir before adding to mixture. Alternate milk mixture with flour sifted one time. Last, add flavoring and salt; mix well. Pour into tube cake pan that has been greased and lightly floured. Bake at 300° for 1 hour, or until done.

BANANA NUT CAKE

2 c. sifted flour
1 tsp. baking powder
1 tsp. soda
3/4 tsp. salt
1 1/2 c. sugar Then add:
1/2 c. shortening
1/2 c. buttermilk
1 tsp. vanilla
1 c. ripe mashed bananas

Beat two minutes. Then add:

2 eggs
1/2 c. chopped nuts

Beat one minute. Bake 25 min. at 375°. Let cool in pan. Use tube pan lightly greased.

Mrs. Hunter Cavan

MRS. A C. SHERRILL'S POUND CAKE

1/2 lb. butter
1 7/8 c. sugar
Pinch of salt
5 large eggs
1/2 tsp. vanilla
1/2 tsp. almond flavoring
2 c. flour (sifted then measured and sifted twice again)

Cream butter well and add sugar and salt gradually. After all sugar is added cream until very light. Add one egg at a time. Add flavorings, beat well. Add flour. Cook at 325° for one hour. DO NOT open oven while cake is cooking. Remove from oven. Let cake sit in pan 5 minutes before turning on the cooling rack. Turn right side up immediately to cool.

Mrs. A. C. Sherrill

POUND CAKE

1/2 lb. butter
1/2 c. Crisco
3 c. sugar
3 c. flour
5 eggs
1 c. sweet milk
1 tsp. vanilla

Cream butter and Crisco and sugar. Add one egg at a time and beat well after adding each egg. Add flour and milk alternately. Beat slow. Bake at 325° for 1 hour and 15 minutes. DO NOT open oven door for the first hour

Mrs. Henry Wolfe
Mrs. Earl M. Phibbs

VELVET CAKE

1 c. butter
2 c. sugar
4 eggs less 2 whites for frosting
1 c. buttermilk
3/4 tsp. soda
2 1/2 c. sifted flour
1 tsp. salt
1 tsp. vanilla

Cream butter and sugar together. Add eggs, one at a time and blend well after each addition. Sift flour with salt. Stir soda into buttermilk and add to creamed mixture alternately with flour. Blend well after each addition. Add vanilla. Pour into 3 greased and floured pans or in a loaf cake pan 12" x 8" x 2". Bake layers at 375°. Bake loaf at 350°. Turn out, cool and frost as desired.

Mrs. J. L. Pittard

EVERYDAY FRUIT CAKE

1 lb. seedless raisins
3 tbs. butter
2 c. brown sugar
1/2 c. white sugar
4 1/2 c. flour (plain)
1/2 c. buttermilk
2/3 tsp. soda
1 tsp. baking powder
1/4 tsp. cinnamon
1/2 tsp. cloves
1 tsp. vanilla
Salt

Cook raisins and butter in 2 cups water until tender. Add more water if needed. Cool, add sugar and mix well. Add other ingredients with spice sifted in with flour. Add nuts last. Bake in layers and put together with caramel filling.

Mrs. Harold Joyner

JAPANESE FRUIT CAKE

1 c. butter
2 c. sugar
1 c. milk
1 tsp. vanilla
3 1/2 c. flour
2 tsp. baking powder
4 well beaten eggs

Cream butter and sugar together, add eggs and flavoring. Sift baking powder and flour together. Add alternately the milk and flour. Divide batter, bake two layers plain. Put into remaining batter the following:

2 tbsp. cocoa
1/2 c. raisins
1/2 c. chopped dates
1 small bottle maraschino cherries
or 1/2 c. candied cherries
1 tsp. cinnamon
1 tsp. cloves

Alternate light and dark layers in putting together.

FILLING: 1 medium grated cocoanut
1 c. sugar
1 tbsp. butter (heaping)
1 c. milk or cocoanut milk
1 tsp. vanilla
1 tbsp. flour

Cook in double boiler until thick, then spread between layers.

ICING: 4 c. light brown sugar
1 tbsp. flour
1/2 c. water
1 tbsp. butter (heaping)
1 tsp. vanilla

Cook until right consistency, then ice the cake.

Mrs. N. R. Ham, Sr.

POOR MAN'S CHOCOLATE CAKE

2 c. sifted flour
3 tsp. baking powder
1/2 tsp. salt
3 squares (3 oz.) unsweetened chocolate
2 eggs
1/4 c. shortening
1 tsp. vanilla
1 1/2 c. sugar
1 1/2 c. sweet milk
1/2 c. chopped nuts

Sift together flour, baking powder and salt. Melt chocolate on low, separate eggs. Blend together shortening and vanilla extract. Gradually add 1 c. sugar, creaming until light and fluffy. Add egg yolks one at a time, beating well. Add chocolate and dry ingredients alternately with milk and nuts. Beat egg whites stiff, but not dry. Gradually add 1/2 c. sugar beating well after each addition. Fold into batter. Pour into greased pan 2" x 7 1/2" x 12". Bake at 350° 30 to 35 minutes.

TOPPING

2 squares (2 oz.) chocolate
3 tbsp. margarine
3 tbsp. hot sweet milk
1 tsp. vanilla
Confectioner's sugar to mix

Melt chocolate and margarine over low heat. When melted pour in hot milk and vanilla. Mix well. Add powdered sugar slowly to thicken.

Mrs. W. Donnell Waynick

CHOCOLATE POUND CAKE

3 c. sugar
1/2 c. shortening
1/2 lb. margarine or butter
5 eggs
3 c. flour
4 tbsp. cocoa
1/2 tsp. baking powder
1/2 tsp. salt
1 c. milk
2 tsp. vanilla
1/2 tsp. walnut flavoring (optional)

Cream together sugar, shortening and margarine or butter. Add eggs, one at a time. Sift dry ingredients together and add to creamed mixture, alternating with milk. Add vanilla and bake 1 hr. and 20 min. at 325°.

Mrs. Adam Shaver, Jr.
Mrs. P. R. Lewis
Mrs. W. T. Carter

CHOCOLATE ICING

1/2 c. butter
1 box confectioners sugar
1 egg
1 tsp. vanilla
1/8 tsp. salt
1 tbsp. milk
2 sq. chocolate

Cream butter and add 1/3 of sugar; cream thoroughly, add salt, milk, melted chocolate, vanilla, egg and beat until smooth. Then add rest of confectioners sugar and cream to right consistency.

Mrs. W. T. Carter

BEST WHITE FRUIT CAKE

5 large eggs
4 c. shelled pecans
1/2 lb. butter
1 c. sugar
1 3/4 c. sifted flour
1/2 tsp. baking powder
3/4 lb. glazed cherries
(red and green)
1 lb. glazed pineapple
(red, green and yellow)
1/2 oz. vanilla extract (4 tsp.)
1/4 oz. lemon extract (2 tsp.)
1/4 oz. orange extract (2 tsp.)

Cream butter, add sugar gradually, creaming well until fluffy. Add eggs which have been beaten well with rotary beater and blend into creamed mixture. Chop nuts and fruits. Mix with 1/4 c. flour (extra). Sift flour and baking powder together. Fold into egg and butter mixture. Add flavorings. Mix well, then fold in fruits and nuts.

Pour into greased paper-lined tube pan or into small loaf pans. Place in cold oven and bake at 250° for three hours or until a golden brown. Glaze with a mixture of 1/2 c. light corn syrup and 1/4 c. water which have been boiled for two minutes.

Decorate with cherries, pineapple and pecan halves. Cool and store in foil or freeze. Makes approximately five pounds.

Mrs. Robert B. Ehrlich
(submitted by
Mrs. L. W. Layton)

PRUNE CAKE

6 tbsp. butter
2 c. sugar
1 lb. cooked prunes (cut up fine)
2 1/2 c. cake flour
4 eggs
1 1/2 c. prune juice
2 tsp. soda
2 tsp. cloves
2 tsp. nutmeg
2 tsp. allspice
2 tsp. cinnamon

Cream butter and sugar; add eggs then add prunes. Mix soda and spices with flour and add to other ingredients, alternating with prune juice. Makes 4 - 8" layers. Use powdered sugar icing.

Mrs. Ted Hughes
Mrs. Emmett King

FRENCH ORANGE CAKE

1/2 c. hot water
1 tsp. soda in water and pour over
1 pkg. dates
Cream 1 stick or 1/2 c. butter with
1 c. sugar
1/2 tsp. salt
1 egg beaten
1/2 c. sweet milk
2 c. sifted flour
1 c. chopped nuts
Grated rind of one orange

Add dates, mix. Bake at 250° for one hour. While hot put juice of 1 1/2 oranges and 3/4 cup sugar on top of cake.

Mrs. James A. Stratford

SPICE CAKE

BATTER:
1 c. shortening
2 c. sugar
2 eggs
2 c. all purpose flour, sifted before measuring
4 tsp. cocoa
1/4 tsp. cloves
1 tsp. cinnamon
1 tsp. allspice
2 c. buttermilk
2 tsp. soda

Cream shortening and sugar until light and fluffy. Add eggs and beat until thoroughly blended. Sift flour with cocoa and spices. Add dry ingredients and buttermilk to which the soda has been added, to the shortening mixture. Beat only until ingredients are well blended. Do not overbeat!

Mrs. James A. Stratford

BUTTER ICING FOR SPICE CAKE

1/2 c. butter
1 c. brown sugar (packed)
3/4 c. milk
1 3/4 to 2 c. confectioners sugar

Melt butter in saucepan, add brown sugar and stir; bringing to boil over low heat. Put in milk and bring to boil. Boil 2 min. Cool to lukewarm. Add sugar and stir. Beat well.

Mrs. James A. Stratford

CARROT SPICE CAKE

1 1/2 c. grated carrots
1 1/3 c. sugar
1 1/3 c. water
1 c. raisins
1/4 c. butter
1 tsp. cinnamon
1 tsp. cloves (or 1/2 tsp.)
1 tsp. nutmeg
2 c. flour
2 tsp. baking soda
1/4 tsp. salt
1/2 c. chopped nuts

Place first eight ingredients in sauce pan, bring to a boil and cook slowly five minutes. When cool add last four ingredients. Bake one hour in 300° oven, using a tube pan well greased.

Mrs. Charles Coe

STRAWBERRY SHORTCAKE

1/4 c. butter
1 c. sugar
2 eggs
1 1/2 c. flour
2 tsp. baking powder
1 tsp. vanilla
1/2 c. milk
1 qt. strawberries
1/2 pt. whipping cream

Cream butter and sugar. Drop in eggs, beating well. Add dry ingredients and milk, alternately then vanilla. Bake in two layers or in sheet cake. Use crushed strawberries and whipping cream. Serves 8.

Mrs. W. Donnell Waynick

ORANGE SPONGE CAKE

3 eggs
1/4 tsp. cream of tartar
1 c. sugar
1/3 c. orange juice
1 1/4 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt

Separate eggs, beat whites and cream of tartar, until stiff and add the yolks one at a time, beating well before each addition. Add sugar gradually, still beating with egg beater, remove beater, add juice. Fold in flour sifted with baking powder and salt. Bake at 325°.

Mrs. W. T. Carter

BROILED ICING FOR ABOVE CAKE

3 tbsp. melted butter
5 tbsp. brown sugar
2 tbsp. cream or top milk
1/2 c. shredded cocoanut

Spread on warm cake. Place very low under flame. Broil until icing bubbles and becomes brown.

Mrs. W. T. Carter

CARAMEL ICING

2 c. brown sugar
8 tbsp. butter (1 stick)
1/2 c. milk
1 tsp. vanilla
1 lb. confectioners sugar

Cook together brown sugar and butter. When boiling, add milk and let boil three minutes. Remove from stove. Let cool and add vanilla. Beat in confectioners sugar until right thickness to spread.

Mrs. N. Rush Hodgin

BIRTHDAY CAKE ICING

1 lb. confectioners sugar
1/2 c. Crisco
1 egg white
1 tsp. vanilla
Milk, condensed (undiluted)

Beat and gradually pour in undiluted canned milk until the right consistency to spread.

Mrs. H. B. Whittemore

SUPER DUPER ICING

1 lb. confectioners' sugar
(sifted)
3 sqs. (3 oz.) chocolate
(unsweetened)
1/4 c. margarine
2 tsp. vanilla
1/3 c. cream or rich milk
1 unbeaten egg white

Sift sugar into large bowl. Cut chocolate in pieces. Put in saucepan with margarine and heat together over hot water, stirring to blend. Set aside to cool slightly. Add egg white, flavoring and cool chocolate mixture to sifted sugar. Beat until smooth, then beat some more using cream or milk a little at a time, beating in well to make good spreading consistency. Frosting should be almost fudgey.

Mrs. Fanny Beatty

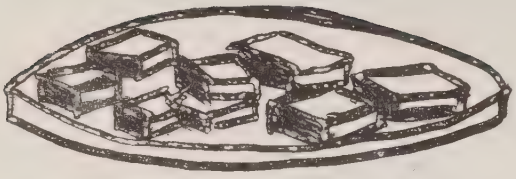
MARSHMALLOW FILLING

1/2 c. water
2 c. sugar
1/4 lb. marshmallows
2 egg whites

Boil sugar and water until syrup forms soft ball. Beat egg whites stiff. Cut marshmallows and add to beaten egg whites gradually as you pour hot syrup over them. Beat until creamy.

Mrs. Gordon West

WRITE YOUR FAVORITE RECIPE HERE



CANDIES

PECAN ROLL

2 c. sugar
1/2 c. white corn syrup
1 1/2 c. Pecans
1 c. light brown sugar
1 c. cream

Boil cream, sugar and syrup to a soft ball stage (234°-238°). Cool to room temperature. Beat until creamy. Turn onto a board dusted with powdered sugar. Kneed until firm. Shape into a roll and cover outside with pecan meats. Put into a cool place to harden. Slice when firm with a sharp knife.

Mrs. J. C. Farabee

SEA FOAM

2 c. brown sugar (firmly packed)
1/2 c. water
1 egg white
1/2 c. nuts

Boil sugar and water, stirring until sugar is dissolved, until it forms a very hard ball (254° F.). Remove from heat. Beat egg white in large mixer bowl, then slowly pour in the syrup while beating on high speed. Continue beating until mixture is thick and creamy, then add nuts and mix until they are just blended. Drop by teaspoonsful onto waxed paper or pour into buttered pan.

Mrs. H. B. Whittemore

PEANUT BRITTLE

2 c. sugar
1 c. white Karo syrup
1/2 c. water
4 c. peanuts
1 tsp. soda

Stir thoroughly and let come to boil. Add peanuts. Cook until peanuts stop popping. Add soda, stir. Take up on 3 or 4 buttered plates.

Mrs. Emmett King

BUTTERSCOTCH FUDGE OR FROSTING

2 c. brown sugar, firmly packed
1/2 c. butter
1 1/4 c. granulated sugar
3/4 c. top milk
1/2 c. water
1 c. nuts (optional)

Cook brown sugar and butter over low flame, stirring constantly until mixture darkens, 5 or 6 minutes, remove from fire and add granulated sugar, milk, and water. Return to fire and cook without stirring until soft boil stage. Cool to lukewarm and beat until ready to spread. If necessary, place over hot water to keep soft while spreading.

Mrs. W. Donnell Waynick

CHOCOLATE FUDGE

4 sq. chocolate
1 c. sweet milk
3 c. white sugar
3/4 stick of butter or margarine
1/4 tsp. salt
1 tsp. vanilla
1 c. pecans

Cook chocolate and milk together until chocolate is dissolved and mixture becomes thick, stirring constantly. Add sugar, butter or margarine and cook slowly to 342° or to a soft ball stage. Do not stir after it starts cooking. Add vanilla. Let stand until cool, about 30-40 min. Add one cup of pecans or put 1/2 pecan on each square. Beat until creamy. Pour in greased pan and cut in squares.

Miss Ethel McNairy

GLAZED NUTS

1 c. sugar
1/2 c. water
3/4 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
1 lb. nuts (2 cups)

Mix all ingredients (except nuts) and boil until it spins a thread. Remove from heat and add nuts, stirring until crystallized. Pour on a buttered platter and separate with two forks.

Mrs. Ralph Stanford

WRITE YOUR FAVORITE RECIPE HERE

PRESERVES PICKLES RELISHES

BREAD AND BUTTER PICKLES

1 gal. cucumbers
1/2 cup salt
2 tsp. mustard seed
1/2 tsp. ground cloves
3 c. sugar
8 onions
Ice
1 1/2 tsp. tumeric
1 tsp. celery seed
3 c. vinegar

Peel cucumbers and onions. Slice 1/2 inch thick. Pour salt over. Soak in ice water (very cold) for three hours. Make syrup of sugar, vinegar and spices. Add cucumbers and onions that have been drained. Simmer 10 min. Place in hot sterilized jars and seal.

Mrs. J. W. Smith

STRAWBERRY PRESERVES

1 qt. berries
3 c. sugar

Cook 1 qt. berries and 1 1/2 cups sugar five minutes. Add 1 1/2 cups sugar and cook 15 or 20 minutes longer. Put on platters and let cool. Put in jars and seal.

Mrs. Paul M. Brown

CUCUMBER PICKLE

7 lbs. cucumbers, sliced cross-wise
2 c. lime
2 c. salt
3 tbsp. alum

Soak sliced cucumbers in lime water over night. Next morning take out and rinse and put in salt water; enough to cover and soak for 4 hours. Take out and rinse and put in clear water. Soak for 3 hours. Then soak in alum water for 2 hours. Rinse well.

Mix: 2 qts. vinegar
4 lbs. sugar
1 box pickling spice

Bring to boil then drop in cucumbers and bring to boil for 30 min. Then put in jars and seal.

Mrs. William E. Phibbs

WATERMELON RIND PICKLES

7 lbs. watermelon rinds cut in squares (cut off green rind and all pink melon)
1 tube Lily's Lime

Soak overnight in lime water. To one gallon of water, add 1 tube of Lily's Lime. Wash several times in clear water. Boil in ginger tea until tender, made of:

2 tbsp. cracked ginger
1 gal. water

Syrup: 4 1/2 lbs. sugar
1 qt. vinegar
1 tbsp. each of whole allspice, whole cloves and 1 box cinnamon.

Tie spices in clean cheese cloth and remove before putting in jars. Cook rinds in syrup until clear and put in jars.

Miss Ethel McNairy

RELISH

4 lbs. cabbage
2 qts. green tomatoes
6 green peppers
1 pt. onions
2 1/2 lbs. sugar
1 tsp. tumeric
1 oz. mustard seed
1 oz. celery seed
1 tsp. ginger
1/2 gal. vinegar

Grind cabbage and let stand overnight in 1/2 c. of salt. Drain from cabbage. Grind or chop all vegetables and add to vinegar mixture. Good one hour. Add hot pepper. (optional).

Mrs. Fanny Beatty

CHOW-CHOW

1 pk. green tomatoes
1/2 pk. onions (8 or 10)
1 large cabbage
1 doz. green sweet peppers
1/2 doz. red sweet peppers
1/2 gal. vinegar
5 lbs. brown sugar
2 tbsp. celery seed
1 tbsp. white mustard seed
1 1/2 tbsp. tumeric powder
1 c. salt
1 box mixed pickling spices

Chop or grind vegetables; mix with salt and let stand overnight. Next morning rinse and drain. Heat vinegar, sugar and spices (tied in a bag loosely) to boiling. Add chopped vegetables, stir thoroughly and let come to boil. Simmer 10-15 min. Can and seal.

Mrs. Gordon West

WRITE YOUR FAVORITE RECIPE HERE

PIES PUDDINGS

PECAN PIE

1/2 c. butter
1/2 c. sugar) or (1 c. sugar)
1 c. syrup) or (1/2 c. syrup)
3 eggs
1/2 tsp. vanilla
1 c. pecan nuts
1/2 c. milk

Cream together until light and fluffy, butter and sugar. Add eggs beaten just enough to break yolks well. Stir in syrup, nuts, milk and vanilla. Pour into pie shell and cook in hot oven 350° for 40-45 minutes.

Mrs. Sonnie B. Simpson
Mrs. Garland Williams

OLD FASHIONED BUTTERSCOTCH PIE

1 c. firmly packed brown sugar
6 tbsp. flour
Dash of salt
2 c. milk
2 egg yolks
2 tbsp. butter
1 tsp. vanilla

Mix brown sugar, flour and salt. Add milk slowly, beat egg yolks and add. Cook and stir until thick. Add butter and flavoring and pour into a baked pie shell. Top with meringue.

Mrs. Hunter Cavan

CHOCOLATE PIES

This recipe makes two pies:

2 c. sugar
5 tbsp. corn starch
4 tbsp. cocoa
2 c. hot water
3 eggs - separated
1 tbsp. butter
1 tsp. vanilla flavoring

Mix sugar, cocoa and corn starch. Add hot water to dry ingredients and cook until thickened, about 3 min. Remove from heat, add egg yolks, butter, vanilla. Pour into unbaked pie shells. Cook at 350° F. until done. Remove, top with meringue and brown.

Mrs. Lawrence Jones

CHOCOLATE FUDGE PIE

1/2 c. butter, melted
1 c. sugar
2 eggs
1/2 c. sifted flour
1 sq. bitter chocolate, melted
1 tsp. vanilla

Beat sugar and butter together and add eggs. Beat until thoroughly mixed. Add flour and blend well. Add chocolate and vanilla. Pour into greased pyrex pie plate and bake in pre-heated oven 325° for approximately 25 min. Cool, serve with whipped cream or vanilla ice cream topping. Serves 8. No crust needed.

Mrs. Hunter Cavan

KARO PIES

1 c. white syrup, Karo
1 c. yellow syrup, Karo
3 or 4 eggs
1 heaping tsp. flour
4 tsp. melted butter
1 tsp. vanilla
1/4 tsp. salt
1/4 c. nut meats (more if desired)

Beat eggs and other ingredients well together. Bake in uncooked pastry shell in moderate oven (325°) about 45 minutes.

Mrs. Gordon West

CHERRY PIE

1 can sour, pitted cherries
1 c. sugar
4 or 5 tbsp. corn starch or flour
15 large graham crackers
1/4 lb. butter or margarine

Put cherries in pan, pour off syrup and let come to boil. Add sugar and corn starch, add remaining juice and let thicken. For crusts roll out graham crackers fine. Add melted butter. Let brown in oven before adding pie ingredients. Let cool before serving.

Mrs. T. L. Plunkett

HYPOCRIT PIE (PRUNE)

Stew prunes, and after removing seeds, mash well and sweeten slightly and place in uncooked pie crust. Over this pour the following custard:

2 tbsp. butter, melted
3 tbsp. sugar
2 eggs
1 tsp. vanilla
1 tbsp. flour
1 c. sweet milk or 1 1/2 c. can milk

Bake in moderate oven until brown.

Mrs. W. T. Carter

CRUMB CRUST LEMON PIE

1 c. sweetened condensed milk
2 lemons
1/4 tsp. vanilla
2 egg yolks

Pour condensed milk into large bowl. Mix the juice of lemons in milk. Mix thoroughly; add vanilla; stir in the two egg yolks. Mix this mixture until all ingredients are mixed well, then pour into crumb crust. Beat whites of the two eggs until they have a stiff consistency and smooth over top of pie. If any crumbs were left over from crust, you may sprinkle them over top of pie and brown in oven at approx. 450-475°.
CRUST: Crumble approx. 1/2 box vanilla wafers into a bowl. Be sure they are crumbled very fine. Then, mix 1/2 stick melted margarine into crumbs. Mix until crumbs hold together when formed into a ball. Then press crumbs in pyrex dish, forming shape of dish.

Sara Williams
(Mrs. Bonner Hall, Jr.)

MY MOTHER'S LEMON PIE

5 eggs
2 c. sugar
1 c. water
2 tbsp. flour
2 lemons

Beat yolks of three and two whole eggs until very light. Add the grated peel of one lemon and the sugar. Stir the flour in a little water, add it and lemon juice, then the water. Pour in pie pans lined with good pastry. When baked, spread over with whites beaten smooth with four tablespoons pulverized sugar. Brown slightly.

Mrs. Robert G. Rives, Sr.

CHESS PIE

1 2/3 c. granulated sugar
5 tbsp. corn meal
4 eggs
5 tbsp. sweet milk
1/2 c. butter
1 tbsp. either lemon or
vanilla extract

Mix meal and sugar together well and add well beaten eggs. Add milk and extract. Heat butter to boiling point. Pour over egg mixture and stir mixing well. Put in unbaked pastry shell and in oven 450° for 3 min. and then reduce oven to 325° and bake 30 min. or until mixture is set. Makes 1 thick pie or 2 medium ones.

Mrs. Bertram Beckham

CHESS PIE

3/4 c. sugar (white)
1 c. butter
1 glass apple jelly (homemade)
4 eggs

Cream sugar and butter together. Add whole eggs, one at a time, mixing well. Add jelly. Use any good pastry recipe. Roll very thin, and cook in small pans. Makes about 20 small pies.

Mrs. A. B. Glass
(this was a favorite
recipe of Mrs. Glass'
mother and grandmother)

BROWN SUGAR TARTS OR PIE

2 c. brown sugar
2 eggs
3 tbsp. Pet milk
1 1/2 tbsp. flour
4 tbsp. butter

Mix flour, sugar, salt, then add milk and melted butter. Stir in eggs. Use any good pie pastry for the tart shells or pie crust. Bake in oven 325° for 25 to 35 minutes.

Mrs. E. S. Spainhour

MY FAMILY'S FAVORITE ICE BOX PIE

1 1/2 c. pineapple juice
1 c. sugar
2 eggs
1 box strawberry jello
1 can condensed milk (whipped)
1 box vanilla wafers

Cook juice, sugar and eggs until mixture thickens (about 7 min.), cool, add box of jello and fold in whipped milk. Crumble vanilla wafers in large pie plate and line sides with whole wafers. Pour pie filling in and store in refrigerator. When ready to serve, top with whipped cream.

Mrs. J. L. Pittard

OLD-FASHIONED COCOANUT PIE

1 c. sugar
2 tbsp. flour
1 tbsp. butter
1/2 c. sweet milk
2 eggs
1 can flaked cocoanut

Mix sugar, flour, butter and add eggs. Beat a little and add cocoanut. Pour into an unbaked pie shell and bake in a moderate oven about 1/2 hour or until set.

Mrs. G. L. Boliek

PUMPKIN PIE

2 c. cooked pumpkin
3/4 c. sugar
1 tsp. vanilla
1/2 c. sweet milk
1/2 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. ginger and ground cloves (optional)
1/8 tsp. nutmeg
2 eggs (folding in egg whites beaten separately makes a chiffon-like pie)

Mix all ingredients. Pour into unbaked pie shell and cook at 400° for five minutes then 300° until done, about 30 minutes.

Mrs. Robert Hunter

PUMPKIN CHIFFON PIE

1 envelope Knox gelatine
1/4 c. cold water
1 1/4 c. canned pumpkin
1/2 c. milk
1 c. sugar
3 eggs
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Mix slightly beaten egg yolks. Add 1/2 c. sugar, pumpkin, salt and spices. Cook until thick in double boiler. Pour cold water in bowl. Add gelatine. Add to hot pumpkin mixture. Mix thoroughly and cool. When it begins to thicken, add remaining sugar and stiffly beaten egg whites. Pour into Graham cracker crust. Delicious served with or without whipped cream.

Mrs. N. R. Ham

GRAHAM CRACKER PIE CRUST
(9 inch pie)

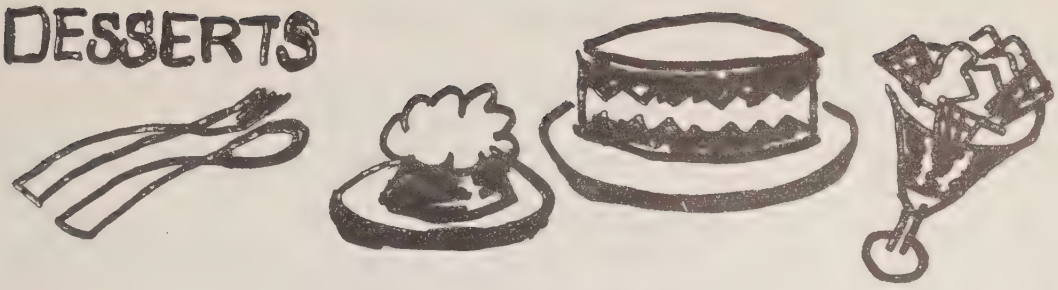
1 1/2 c. Graham cracker crumbs
1/3 c. pulverized sugar
1/2 c. melted butter

Crush crackers. Mix sugar and butter. Pat mixture firmly into pie pan. Place in refrigerator for several hours. Then, fill with pumpkin mixture.

Mrs. N. R. Ham

WRITE YOUR FAVORITE RECIPE HERE

DESSERTS



HEAVENLY HASH DESSERT

1 small can crushed pineapple
(juice also)
1/2 lb. marshmallows, cut up
1 pint whipping cream, whipped
to stand
Maraschino cherries, cut up

Mix and let stand in refrigerator for 12 hrs.
Add chopped almonds to add to flavor if desired.

Mrs. Bruce L. Cantrell

COBBLER

1/4 c. sugar
1/2 c. self-rising flour
2/3 stick butter - melted
Enough water to make batter (like
cake or for pancakes).

Pour batter into deep pan and pour fruit on top. (Have apples or peaches cooked and sweetened before pouring on top of batter.) If you are using cherries, fresh ones should be sweetened and cooked. Canned sour cherries should be sweetened. Temp. of oven 400° or 425° (depending on your individual stove). Cook about 30 min. This is delicious. The batter rises through and to the top of the cobbler.

Mrs. Robert Hunter

LEMON BISQUE

1 large can Pet milk
(put in freezing unit night before)
1 pkg. lemon jello dissolved in
1 1/4 c. boiling water
Juice and rind of 1 1/2 lemons
1 tsp. sugar
2 c. vanilla cookies

Beat milk until stands in peaks. Beat jello just before congealing. Combine the two and beat. Spread 1 c. mashed vanilla cookies on bottom of baking dish. Pour in mixture. Cover with 1 c. of vanilla crumbs. Put in ice box for 3 hours. Serve with cream and cherry on top.

Mrs. J. T. Usher

APPLE CRUNCH

1/2 c. sugar
1/3 c. water
3 or 4 apples
set aside

Put in dry bowl:

1 c. flour, plain
2/3 c. sugar
1 tsp. baking powder
1/2 tsp. salt

Over top of this break an egg. Then use a fork to mix up and put crumbs over top of sliced apples in baking dish. Sprinkle with nutmeg and cinnamon. Dot with butter. Bake around 30 minutes at 375° F.

Mrs. Ralph Stanford

DATE NUT PUDDING

1 lb. dates (pitted)
1 lb. box graham crackers
1 lb. marshmallows
Small amount sweet milk

Crumble graham crackers. With kitchen shears cut dates and marshmallows into very small pieces and mix well with crumbs. Mix and stir well, all three ingredients with just enough milk to make mixture moist. Chill overnight. Suggested ways of serving to chill: The pudding may be placed in square pan or dish and sliced in squares. Or may be made into a roll and sliced after chilled. Delicious topped with whipping cream.

Mrs. Robert Whiteley

PERSIMMON PUDDING

1 qt. persimmon pulp (thick)
2 c. water or sweet milk
4 eggs, well beaten
2 c. white sugar
1/2 c. butter
1 tb. Crisco
1 tsp. soda
1 tsp baking powder
1/2 tsp. salt
2 1/2 c. flour, sifted
1 tsp. nutmeg
1 tsp. vanilla

Add water, eggs, sugar, butter, salt, Crisco, vanilla and nutmeg to pulp. Add soda and baking powder to flour. Mix all together. Be sure pudding is consistency of a good cake batter. If not, add a little more flour. Grease pan well and cook at 350° for about an hour or until it leaves the sides of pan.

Mrs. Walter H. Elliott

BREAD PUDDING

Scald: 2 c. sweet milk - add and blend
1/3 c. sugar
1/8 tsp. salt
1 tbsp. butter
1/2 tsp. grated lemon rind

Pour the above mixture over:
2 beaten egg yolks, blend well
Add: 1/2 tsp. vanilla
2 c. bread crumbs

Place this mixture in a buttered baking dish. Set in pan of water. Bake until firm. Oven 325°F. Dot top with dabs of jelly. Cover with meringue made of:

2 egg whites
1/8 tsp. salt
1/4 c. sugar
1/2 tsp. vanilla

Bake pudding in slow oven 300° until meringue is browned.

Mrs. Robert Hunter

SWEET POTATO PUDDING

2 med. potatoes, grated
1 pt. sweet milk
2 eggs, beaten
1 1/2 c. sugar
1/3 c. butter, melted
Dash nutmeg
Dash cinnamon

Combine ingredients and put in baking dish. Stir once while baking. Bake for 1 hour in 350° oven.

Mrs. Ralph Stanford

PINEAPPLE FRITTERS

1 c. flour
1/3 c. milk
1 tbsp. butter or margarine
1/4 tsp. salt
1 tbsp. sugar
2 eggs
1 c. pineapple, diced

Mix and sift dry ingredients. Beat yolks and add to them the milk. Stir the liquid into the dry ingredients and stir in the melted butter. Fold in beaten whites. Drop by teaspoon into deep fat and fry at 365° F, until golden brown.

Serve with lemon sauce, if desired.

Mrs. Gordon Younts

APPLE TORTE

1 c. sugar
4 tbsp. butter
1 egg
1 c. flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. nutmeg
2 c. chopped apples
1/2 c. chopped walnuts
1 tsp. almond or vanilla flavoring

Cream together sugar and butter. Add egg and beat well. Sift together dry ingredients and add to first mixture. Add apples, nuts and flavoring. Bake in large buttered pan 35-40 min. at 350°. Good served warm with whipped cream.

Mrs. Paul M. Brown

STRAWBERRY CUSTARD

Boiled custard:

2 egg yolks
2/3 c. sugar
1 1/2 tsp. corn starch
1/8 tsp. salt
1 c. milk

Mix the above and cook slowly until thick. Bake the crust. Put the berries in with a little sugar. Add boiled custard on top of berries. Use 2 egg whites for meringue. Beat the egg whites until stiff, add 2 tbsp. sugar. Put on top of custard and bake in oven slowly at 325°F. until brown.

Mrs. B. L. Hewitt

PINEAPPLE PUDDING

1 egg beaten
1 c. sugar
2 1/2 c. crushed graham crackers
1 stick butter
1 large can crushed pineapple (drained)
1 c. nuts

Melt the butter. Cream the sugar in the butter. Add the egg, then the pineapple. (I added 1/2 pint whipped cream to the pineapple mixture). Place a layer of graham crackers in a dish, add a layer of pineapple then a layer of nuts. Repeat. Serve with whipped cream and a cherry.

Mrs. Fanny Beatty

BUTTERSCOTCH APPLE DUMPLINGS

1 recipe pie crust
4 medium apples, pared, cored and halved
1/2 c. granulated sugar
1 tsp. cinnamon
1/8 tsp. nutmeg
1/2 to 3/4 c. brown sugar, firmly packed
1/3 c. butter
Dash salt
2 c. boiling water

Mix together granulated sugar, cinnamon and nutmeg. Divide dough in half. Roll each half 1/8 inch thick, making square sheet about 10" x 10". Cut in four squares 5" x 5". Place apple half on each square. Sprinkle each with 1 tbs. sugar-spice mixture. Moisten edges of dough and bring corners up over apples, pressing edges together. Place in greased pan about 13" x 9" x 2", having joined edges of dough on top or underneath. Mix together brown sugar, butter, salt and water and bring to a boil. Pour over dumplings in pan. Bake in moderate over (375°), 45 to 50 minutes or until apples are tender. Serve warm. Makes 8 dumplings.

Mrs. C. F. McCrary, Jr.

HARDING'S DATE LOAF

12¢ box graham crackers
20 marshmallows
1 pkg. dates
1 c. nuts
1 c. liquid (milk or fruit juice)

Chop marshmallows and nuts. Roll crackers fine and chop dates. Mix all well with liquid. Roll loaf in cracker crumbs, pack in cracker box. Let stand overnight in refrigerator. Serve with whipped cream, or boiled custard. Serves ten.

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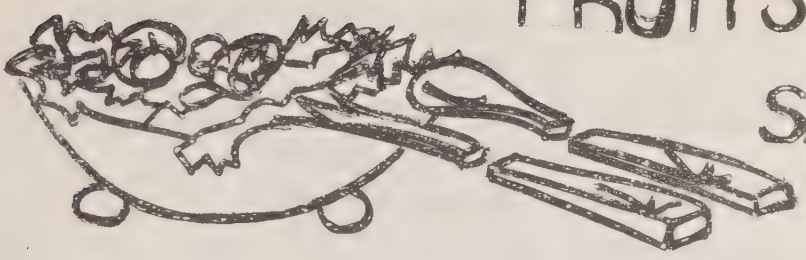

FRUITS AND SALADS

CANDIED APPLES

3 tart apples
2 c. light brown sugar
1 c. water
1/4 c. lemon juice (fresh or frozen)

Cut apples in half from top to bottom; core and combine remaining ingredients; simmer to form syrup, then drop apples in. Simmer till apples are tender, about 12 to 15 min. Baste frequently with syrup while cooling. Makes 6 servings.

Mrs. W. Donnell Waynick

CUPID'S SALAD

1 pkg. cherry gelatin
1 c. boiling water
1/2 c. pineapple juice
1 c. red maraschino cherries
1 c. cherry juice
1/2 c. diced pineapple
1/2 c. chopped celery
1/8 tsp. salt

Dissolve gelatin in water. Chill and add rest of ingredients. Fill heart-shaped molds and chill before serving.

Miss Pearl Jackson

MACARONI SALAD

1 8 oz. pkg. elbow macaroni
1 c. chopped celery
1 c. chopped sweet pickles
2 tbs. grated onion
1 can Vienna sausage
(cut in thin slices)
1 c. mayonnaise
2 tbs. juice from pickles
1 tsp. salt
1/4 tsp. pepper

Cook macaroni until tender. Drain, blanch in cold water and drain thoroughly. Combine with celery, sweet pickles, grated onion and sausage. Blend mayonnaise with pickle juice, salt and pepper. Add to macaroni mixture. Chill. Six servings.

CONGEALED JELLO SALAD

2 pkgs. strawberry jello
1 med. can fruit cocktail
1 pkg. plain gelatin
1/4 c. water
1 small cake cream cheese
1 c. mayonnaise

Make up one package of plain jello and put into refrigerator to congeal. Make another package of jello and when partially set, add fruit cocktail. Save juice from cocktail for the third mixture. Heat the juice from the cocktail. Add to it gelatin dissolved in 1/4 c. water, cream cheese and mayonnaise. Beat this mixture with an egg beater and let cool until thick. Then pour this over top of the congealed jello and fruit cocktail. When cool, add a layer of the plain jello. Let all congeal. Serve on lettuce with mayonnaise.

Mrs. J. M. Drake

FROZEN FRUIT SALAD

1 large can "Fruits for Salad"
1/2 pint whipping cream
18 to 20 marshmallows (cut up)
1 small can crushed pineapple
1/2 c. mayonnaise
1 pkg. cream cheese (small)
2 large bananas

Combine cream cheese and mayonnaise. Blend until smooth. Fold in whipped cream, fruit and marshmallows. Freeze. Serves 10 to 12 nicely.

Mrs. J. W. Smith

BLACK RASPBERRY SALAD

To 1 pkg. orange or lemon gelatin
Add 1 pint boiling water and juice from
1 can black raspberries (or black-
berries)
1 tbsp. vinegar and dash of salt

Place in mold and chill.
Spread softened cream cheese on salad when firm. Then pour on layer of Golden Glow Salad mixture. Allow to harden and cut in slices - layer side up. Serve on lettuce.

Makes a very pretty and delicious layer salad when used with Golden Glow Salad.

Mrs. Bernard Cantrell

CRANBERRY SALAD

1 1/2 c. cranberries (ground)
1 c. sugar
1 c. crushed pineapple
1 pkg. lemon jello (or cherry)
1 c. hot water
1 orange ground with peeling
1/2 c. nuts - chopped

Mix 1 pkg. jello, sugar, boiling water. Save juice from ground cranberries and orange. Mix with jello. Let cool and then mix fruit and nuts. Set in refrigerator.

Mrs. W. Donnell Waynick
Mrs. J. T. Usher

PINEAPPLE-LIME JELLO SALAD

1 pkg. lime jello
1 pkg. cream cheese - small
1 small can crushed pineapple
1/2 c. nut meats
1 1/2 c. boiling water

Have cream cheese at room temperature. Mix cheese and jello (dry). Add water and mix well. Chill until it becomes partly set. Then add the nut meats and pineapple. Serves 6.

Mrs. Robert Whiteley

CONGEALED SALAD

1 large can crushed pineapple
(juice and all)
2 pkgs. lemon jello
1 c. cold water
1 c. celery
1 c. nuts
1 small can pimento
1 pkg. cream cheese
1/2 pt. whipping cream
1/2 tsp. salt

Bring pineapple to boil and pour over jello. Add cold water and let cool. Add celery, nuts and pimento which has been mashed with cream cheese. Fold in whipped cream and add salt. Makes about 24 servings.

Mrs. D. T. Johnson

BING CHERRY JELLO SALAD

1 pkg. cherry jello
1 glass dark red cherries
(remove seeds)
1 medium jar stuffed olives
1 tbsp. lemon juice
1/2 c. chopped nuts

Make jello:

1 c. boiling water
1 c. cherry juice

When cooled, add the above ingredients and set in refrigerator. Serve on lettuce.

Mrs. W. Donnell Waynick

TOSSED SALAD

Dice one medium or large tomato
Chop one stick of celery
Slice one carrot into small pieces
Break 3 or 4 lettuce leaves into small pieces
Slice one sweet pickle
Season - salt and pepper
Mix with wood spoon or by hand

Before mixing, include all or any of the following:

1/2 chopped onion
1/4 sliced cucumber
1 chopped green pepper
Add little garlic

Serve with favorite dressing. (French dressing, or catsup, pickling juice and mayonnaise.)

Mrs. Robert Hunter

VEGETABLE SALAD

1 1/2 envelope gelatin
1/2 c. cold water
1/2 c. mild vinegar
2 tbsp. lemon juice
1 1/2 c. boiling water
1/2 c. sugar
1 tsp. salt
1/2 tsp. Worcestershire sauce
Paprika to taste
1 c. cabbage, finely shredded
2 c. celery cut very fine
3 pimentos, cut in small pieces
1 small can peas

Soak gelatin in cold water 5 min. Add vinegar, lemon juice, boiling water, salt, sugar, paprika, and Worcestershire sauce. Strain and then when mixture is cold, add vegetables.

Mrs. T. A. Glascock, Jr.

CHICKEN SALAD

1 large chicken
1 bunch celery
6 hard boiled eggs
Dressing:
1 1/2 c. vinegar
1/2 c. butter
2 eggs - well beaten
1 tsp salt
1 tsp. pepper
1 tsp. sugar

Put vinegar in vessel over water, beat thoroughly other ingredients and stir slowly into vinegar. Add beaten eggs and stir. Thoroughly mix chicken, celery, eggs and dressing.

Mrs. B. E. Jones
(mother of Mrs. Frank Brooks)

POTATO SALAD ROLL

4 or 5 medium sized potatoes
1 c. cottage cheese or cream cheese
1/4 c. chopped green pepper
1/4 c. chopped pimento
1/2 onion, chopped fine or grated
1/4 c. chopped celery
3 hard boiled eggs, chopped or grated
4 tbsp. chopped dill or sour pickle
1 tsp. salt

Pare and cook potatoes. Mash until smooth. Add enough mayonnaise to hold together. Spread potato mixture on bread paper, then add all other ingredients together with a small amount of mayonnaise. Spread on potato mixture. Roll as you would a jelly roll cake. Let stand in refrigerator until next day. Then cut in slices. This salad is so pretty. Be sure to use bread paper to spread mashed potatoes on as wax paper gets soft.

Mrs. Fanny Beatty

SHRIMP ARNAUD

3 lbs. fresh shrimp (shelled and boiled)

Make dressing by thoroughly mixing the following ingredients in order given:

2 tbsp. vinegar
4 tbsp. olive oil
1 tbsp. prepared Louisiana or French mustard
2 green onions with tops, minced
1 quarter stalk celery (minced)
Salt and pepper to taste
(A little horse-radish may be added if preferred)

Method

Mix shrimp in bowl, thoroughly, with the dressing and set in the refrigerator for about 2 hours. When ready to serve, again mix well. Arrange each portion on a slice of tomato and surround with lettuce. The secret of this delicious salad is in thoroughly marinating the shrimp with the dressing; in this way the shrimp absorbs the unique flavor of the sauce. So, mix the shrimp with the dressing and set aside in the refrigerator for at least 2 hours or longer before serving.

Mrs. W. C. Kelly (Cordelia)

CORN BEEF SALAD

1 can corned beef
2 eggs (hard boiled)
celery
pickles
mayonnaise

Mix ingredients and serve on lettuce leaf.

Mrs. E. D. Yost

AUNT CATHLEEN'S HOT CABBAGE SLAW

Medium head cabbage
2 tbsp. butter
2 tbsp. sugar
8 oz. sour cream
1/2 c. water
2 tbsp. vinegar
Salt to taste

Grate cabbage and with water and butter, cook in pressure cooker 3 min. Bring pressure down quickly by running water over cooker.
Return to stove, uncovered.
Add vinegar, sugar and salt. Let come to boil. Turn off heat and let stand few minutes. Add sour cream - keeping mixture hot while stirring in thoroughly. (Cream will curdle if slaw boils again.)
Serve hot!

Mrs. Bernard Cantrell

COLD SLAW DRESSING

1/2 c. sugar
1/2 c. vinegar
2 tbsp. butter
2 tbsp. water
2 eggs
Salt and pepper
1/2 c. milk

Put all except vinegar in double boiler. When butter is melted, add vinegar slowly. Cook until thick, stirring all the time. Pour over 2 lbs. shredded cabbage.
Salt and pepper to taste.

Mrs. Bruce L. Cantrell

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VEGETABLES

PINEAPPLE BAKED BEANS

3 15 oz. cans great northern beans
1/4 c. brown sugar
1 tbsp. prepared mustard
2/3 c. tomato sauce or catsup
1 6 oz. can crushed pineapple
3 or 4 slices bacon

Mix together brown sugar, mustard, tomato sauce and pineapple to make sauce. Drain part of water off of beans. Place layer of beans in baking dish and add layer of sauce and continue. Put bacon on top and bake in oven 325° until lightly browned.

Mrs. C. A. Maness

SQUASH AU GRATIN

2 c. cooked squash
2 tbsp. melted butter or margarine
2 eggs
1/3 or 1/2 c. grated cheese (Velveeta)
1 c. buttered bread crumbs
Salt and pepper to taste

Combine squash, melted butter, seasonings and unbeaten eggs. Arrange in layers with cheese and bread crumbs in greased baking dish. Bake 10 min. at 375°.

Mrs. Ralph Weisner

CANDIED YAMS

6 sweet potatoes
1 1/4 c. white sugar
2 tbsp. Karo syrup
2 1/2 c. water
Pinch of salt
4 tbsp. butter or margarine
(if desired)

Boil potatoes until just done. Skin and cut into serving pieces. Put into pan or baking dish with sugar, syrup, salt and water heated and mixed. Preferably one layer so it can be turned when partially done. Bake in oven until syrup is cooked down and thick. Much better without butter if not served while hot.

Mrs. Earl M. Phibbs

ORANGE GLAZED SWEET POTATOES

6 medium sweet potatoes
1 c. orange juice
2 tsp. grated orange rind
1 tbsp. cornstarch
3 tbsp. melted butter or fortified margarine
1/3 c. brown sugar, firmly packed
1/3 c. granulated sugar
Pinch of salt

Cook potatoes tender in skins, about 30 min. in 1" boiling, salted water. Drain potatoes, peel, place in greased, shallow baking dish. Heat oven to 350°. Meanwhile, combine other ingredients and cook, stirring until thickened. Pour over potatoes. Bake at 350° for 30 min. Baste occasionally. Serves 6.

Mrs. T. A. Glascock, Jr.

STUFFED BAKED POTATOES

3 baking potatoes
1/4 c. grated cheese
Milk to moisten
2/3 tbsp. butter
Salt and pepper

Bake potatoes in 400° oven one hour. Cut in half and remove potato. Add milk, melted butter, salt and pepper. Beat until light and fluffy. Pile lightly into shells and top with grated cheese.

Mrs. H. B. Whittemore

SWEET POTATO BALLS

3 lbs. sweet potatoes, baked tender
1 1/2 c. sugar or sweeten to taste
Marshmallows
1 c. crushed cornflakes
1 c. sweet milk, or enough to moisten mixture a little but not too soft
2 tbsp. melted butter
1 tsp. ground allspice
1/2 tsp. cinnamon

Cream sweet potatoes. Add sugar, spices, milk and butter. Mold sweet potato mixture into balls, placing one marshmallow in the center of each ball, roll in crushed cornflakes. Place on baking sheet. Put in moderately hot oven and heat until cornflakes are brown. These can be made and placed in refrigerator before ready to use, if desired.

Mrs. Gordon West

MACARONI AND CHEESE CASSEROLE

7 oz. pkg. macaroni
8 oz. pkg. cheese
16 oz. can tomato sauce
2 tbsp. butter
Salt and pepper

Cook macaroni according to directions on package. Drain water, add 6 oz. cheese (cut up), butter, tomato sauce and stir. Slice rest of cheese and spread on top. Place in oven until cheese on top is brown. (15 min. at 350°).

Mrs. Adam Shaver, Jr.

ENGLISH PEAS AND MUSHROOMS

To one can of small or tiny English peas, add 1/2 can of mushroom soup, undiluted. Also, add small can of chopped mushrooms. Put in casserole and bake in oven 350° for 30 minutes.

Mrs. Robert G. Rives, Jr.

ASPARAGUS CASSEROLE

1 large can all green asparagus
3 hard boiled eggs
1/2 c. grated cheese
1 can mushroom soup
3 tbsp. flour
3 tbsp. butter
1/2 c. chopped almonds.

Heat soup and thicken with flour and add butter. Arrange a layer of asparagus and layer of eggs and almonds alternately in casserole. Top with grated cheese. Cook in oven until cheese is melted and slightly browned.

Mrs. Robert G. Rives, Jr.

COUNTRY RICE

1 lb. mushrooms, sliced
1 medium onion, chopped
1 medium green pepper, chopped
1 c. canned tomatoes
1 1/2 c. tomato sauce
1/4 c. salad (olive) oil
1 tbsp. butter
1 tsp. salt
Black pepper to taste
1 c. uncooked rice
1 c. water

Combine all ingredients in skillet and place over low heat. Let simmer about 10 min. Add rice and water. Cover and let cook for another 10 min. Add hot water if needed a little at a time to prevent sticking. Cook just long enough to get rice tender, but mixture should be cooked dry. (Watch carefully to prevent burning). Serves approximately 4.

Mrs. Numa R. Ham, Jr.

CORN PUDDING

2 1/2 c. fresh cut corn
2 tbsp. (heaping) flour
1 tsp. salt
3 tbsp. melted butter
1 c. milk
1 c. water
1/4 c. sugar
2 eggs

Combine, pour into 1 1/2" pan and bake in slow oven about 350° until done in center.

Mrs. J. B. Pleasants

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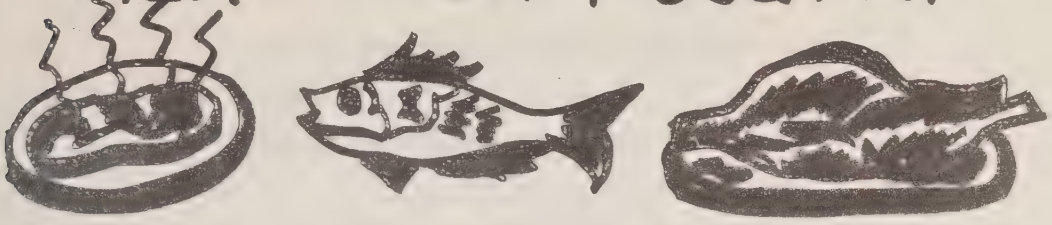
MEAT FISH POULTRY



CREAMED LOBSTER WITH RICE

1 1/3 c. packaged pre-cooked rice
1 1/2 c. water
1/2 tsp. salt
1 can cream of mushroom soup
1/2 c. milk
1 c. (6-oz. can) lobster drained and flaked
Dash of pepper
Buttered crumbs

Combine rice, water and salt in saucepan. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir). Cover and remove from heat. Let stand 10 min. Meanwhile, combine soup and milk in saucepan. Heat, stirring occasionally. Add lobster and pepper. Mix and heat thoroughly. Add rice to the creamed lobster. Mix lightly and turn into individual casseroles. Sprinkle with buttered crumbs and broil 2 to 3 min., or until lightly browned. Serves 4 to 5.

Mrs. W. C. Kelly (Cordelia)

SCALLOPED OYSTERS

1 pt. oysters
1 stick butter
1 box saltines

Melt butter and mix with crushed crackers. Put layer of crumbs and layer of oysters alternately in shallow baking dish. Bake at 400°.

Mrs. N. Rush Hodgin

SEAFOOD CROQUETTES

1 tbsp. lemon juice
1 lb. can flaked salmon
1 c. medium cheese sauce
1/2 tsp. salt
1/2 c. chopped celery
1 beaten egg
4 c. corn flakes or whole wheat flakes, crushed

Add lemon juice to salmon. Add remaining ingredients, reserving 1 c. crushed flakes for rolling croquettes. Mix well. Mold mixture into six croquettes. Roll in crushed flakes. Place on heavy cardboard wrapped with wax paper or on a cake pan. Wrap for freezing. (Tuna fish or chopped cooked ham may be used.)

Mrs. H. B. Whittemore

TUNA CASSEROLE

1 medium can Tuna fish
3/4 c. Cream of Celery soup
2 tsp. butter
1/4 c. milk
Small amount of pimento for color
1/2 c. corn flakes

Mix milk with cream soup. Drain oil from tuna. Pour milk and cream soup over tuna and put in casserole. Chop pimento, crush corn flakes and spread over top. Put in oven (350°) until slightly brown on top.

Mrs. L. C. Smith

SHRIMP SUPREME

2 lbs. cooked and veined shrimp
1 bay leaf
Dash red pepper
Juice of 1/2 lemon
Salt and black pepper to taste
4 tbsp. butter
4 tbsp. flour
8 tbsp. tomato catsup
1 1/2 c. milk
4 tbsp. Worcestershire sauce

Cream butter and flour. Add milk and make a thick cream sauce. Add Worcestershire sauce, catsup, bay leaf, red papper and lemon juice; salt and pepper to taste. Add cooked shrimp and allow to get very hot. Serve in a ring of rice. Serves 12.

Mrs. T. A. Glascock, Jr.

CRABMEAT CASSEROLE

1/2 to 3/4 lbs. white crabmeat or
1 small can
2 eggs hard boiled, chopped
1 small green pepper, chopped
1 small can mushrooms

Add the above ingredients to 2 c. medium white sauce. Put in casserole and cover with 1/4 lb. of grated New York State cheese and 1/2 c. buttered bread crumbs. Bake in moderate oven 350 to 375° for 30 min. or until browned. Serves 6.

Mrs. T. A. Glascock, Jr.

CHICKEN PIE

4 lb. chicken
6 eggs - hard boiled
Salt, pepper and butter
Pastry

Stew the chicken, seasoned with salt, pepper and butter until it's so tender the meat will slip easily off the bones. Remove from broth. Remove meat from bones and cut into small pieces. Chop hard boiled eggs and mix with the chicken. Make a rich pastry roll and put in a deep baking dish. Put mixture in dish, adding enough of the broth to cover. Roll the remaining pastry and cover the pie. Brush crust with melted butter and bake until golden brown about 350°. More broth may be added while baking if pie appears to be too dry.

Mrs. Fanny Beatty

SMOTHERED CHICKEN

1 - 3 lb. fryer

Split chicken down back. Salt, pepper and place in pan. Put a generous amount of butter or margarine over chicken. Add about 1 c. water. Bake in 325° F. oven for about 1 1/2 hrs. or until tender. Baste occasionally.

Mrs. E. D. Yost

BARBECUED CHICKEN

For a family of four I buy two cleaned plump young fryers fresh or frozen weighing 2 1/2 to 3 lbs. After cutting them in half lengthwise or in quarters, arrange them in a single layer skin side up in a roasting pan. Sprinkle them generously with salt and pepper. Then, pour in enough hot water to just cover the bottom of the pan--no more! Next, peel three medium size onions and slice thinly, over the chickens, tucking under the wings and legs. Then the fryers, uncovered, are ready to go into the oven which has been pre-heated to 350°. Bake for one half hour. Then take them out of the oven and turn over each piece. They go back into the oven for another half hour at the same temperature. Now for the barbecue sauce. Sometimes I make it the day before and reheat it at this point or while the chickens are cooking the second half hour:

1 1/2 c. canned tomato juice
1/4 tsp. cayenne pepper
2 tsp. salt
1/4 tsp. pepper
1/4 tsp. dry mustard
4 1/2 tsp. Worcestershire sauce
1 bay leaf
1 tsp. sugar
3/4 c. vinegar
3 cloves garlic, cut in pieces
3 tbsp. butter or margarine or salad oil

Simmer all ingredients for 10 min. When the chickens have cooked a full hour, take from oven and pour off all but 3/4 c. liquid in bottom of pan. Then turn the fryers skin side up and pour the barbecue sauce over all. Now the fryers go back into the oven (350°) and bake one hour longer, or until a fork can be inserted easily into the legs. Baste frequently with the sauce which is the reason for their lusciousness when done.

Mrs. Paul M. Brown

CHICKEN BRUNSWICK STEW

1 fowl
1 qt. corn
1 qt. tomatoes
1 pt. okra
1 pt. butterbeans
2 onions
Salt and pepper to taste

Boil chicken until it will leave the bones and be very tender. Pull meat from bones and cut into large cubes. Return to the water in which it was cooked; add vegetables and cook down until a thick mixture. Cook slowly and stir often to prevent scorching. All vegetables must be cut fine before adding. Bread crumbs may be added to thicken chicken if necessary; use only the crumbs.

Mrs. W. C. Kelly (Cordelia)

HAM MEAT LOAF

1 lb. cured ham
1 lb. pork
2 eggs
1 c. post toasties
1 tsp. salt
3/4 c. milk

Grind meat and mix all ingredients. Form into a loaf and put in loaf pan. Pour the following sauce over the loaf:

1/3 c. vinegar
1/3 c. water
1/2 c. brown sugar

Baste often while cooking. Bake in oven 325° until done, around 1 hr.

Mrs. N. Rush Hodgin

MEAT LOAF

1 lb. ground chuck beef
1/3 lb. pork or sausage
1 egg
1/2 can tomato soup
5 or 6 crackers
Onion (optional)
Salt and pepper
Bacon

Mix meat, egg, crackers, salt and pepper, then add 1/2 can Campbell's tomato soup. Mold into loaf but do not have it too firm. Place in 350° oven and bake for about one hour. Pour the remaining half of soup over top of loaf as this makes it more moist. Just before it is done, place strips of bacon over the top and leave in oven until crisp.

Mrs. E. D. Yost

COUNTRY STYLE STEAK

Buy round steak about 3/4" to 1" thick. Add salt and pepper, then beat into the meat a generous amount of flour. Fry to a golden brown, using Wessnn oil or Crisco. Put meat into heavy pan, adding a small amount of water. Cover and cook for about one hour or until meat is thoroughly tender. It is well to turn the meat at least one time while cooking. Temperature about 300°.

Mrs. E. D. Yost

SWISS STEAK

1 1/2 lbs. thick round steak
1/2 c. flour
Salt and pepper to taste
3 tbsp. fat
3 large onions cut in slices
1 medium green pepper, chopped
1/2 c. tomato catsup
2 tbsp. Lea and Perrins Sauce
1 c. grated carrots
3 buttons of garlic (optional)

Pound flour into steak real good. Pre-heat thrift cooker or any cooker with cover that fits tight. Add fat and brown steak on both sides. Add onions and green peppers, catsup, salt, pepper and sauce. Add carrots last. Do not turn steak over any more. Cook until tender; about 2 hrs. Add small amount of water. Turn to low when starts steaming.

Mrs. Gordon West

NORTH STATE HAMBERG PATTIES

1 lb. ground beef
1 egg, slightly beaten
1/4 c. milk or tomato juice
1 tsp. prepared mustard
1/4 tsp. pepper, 1 tsp. salt
1 small garlic clove

Mix and shape into 2 1/2" patty. Pan broil or fry. Makes 6 patties.

Mrs. Marvin Smith

MEAL IN ONE

1 lb. ground beef in iron fry pan
3 potatoes
2 onions
2 carrots
2 stalks celery
1 can tomato soup

Brown beef in iron fry pan. Slice potatoes, onions, carrots and celery very thin. Spread over the ground meat. Pour over all 1 can diluted tomato soup. Put in oven. Bake about 1 hour at 325° or until tender.

Miss Margaret Greene
(submitted by Mrs. C. A. Maness)

DINNER IN A DISH

4 tbsp. shortening
2 green peppers, cut up
1 medium onion
1 lb. hamburger
1 1/2 tsp. salt
1/4 tsp. pepper
2 eggs
2 c. fresh corn
4 sliced tomatoes
1/2 c. bread crumbs

Put shortening in skillet and lightly fry peppers and onions for three min. Add meat and blend thoroughly. Add seasoning. Remove from heat, stir in eggs and mix well. Grease baking dish; put 1 c. corn in baking dish, then half of the meat mixture, then layer of tomatoes, then another layer of corn, meat tomatoes, then sprinkle bread crumbs on top. Bake in oven 35 min. at 375°.

Mrs. James C. Stratford

BARBECUED HAMBURGERS

1 lb. ground beef
2 tbsp. shortening
1/2 c. chopped onions
2 tbsp. tomato catsup
2 tbsp. prepared mustard
1 tsp. salt

Brown beef in shortening, add other ingredients and brown. Then add sauce as follows:

1 can Chicken Gumbo soup
1/2 c. water

Let simmer down - about 1/2 hr. Serve over rice or toasted bun.

Mrs. W. C. Garrett

BURGER STEW

1 lb. hamburger
4 slices bacon
1 can tomatoes
1 can lima beans
1 can whole corn
1 can small green peas
1 can boned chicken
3/4 c. tomato catsup
Worcestershire sauce

Fry bacon. Mix other ingredients in stew pot. Add bacon. Season with salt, pepper, catsup and sauce. Let simmer for 1 1/2 hrs.

Mrs. Randolph Ensign

BARBECUED PORK CHOPS

6 pork chops
1 1/2 tsp. salt
2 tsp. paprika
1/2 c. chopped onions
1/4 c. catsup
1/4 c. sugar
1/4 tsp. pepper
1 tbsp. butter
1/4 c. vinegar
1 tbsp. Worcestershire sauce

Brown chops in fryer. Place in baking dish. Blend other ingredients and pour over chops. Cover and bake at 375° about 35 minutes.

Mrs. William E. Phibbs

CELERY HAM CASSEROLE

1 small chopped onion
2 tbsp. butter or margarine
1 can (1 1/4 c.) cream of celery soup
1/2 c. milk
2 tbsp. chopped parsley (optional)
3 c. diced cooked potatoes
2 c. cubed cooked ham

Cook onion until soft in butter. Add soup, milk and parsley. Mix well. Add potatoes. Place about 1/3 of mixture in greased 1 1/2 qt. casserole. Add one cup of ham. Repeat, ending with potatoes mixture on top. Bake in oven at 350° for 30 minutes. Serves 6.

Mrs. C. M. McCormick

CHILI

1 lb. hamburger
3 tbsp. Wesson oil
Salt to taste
1 c. tomato catsup
3 tsp. chili powder
1/2 tsp. sugar

Cook hamburger in large sauce pan. Add Wesson oil and salt; stir until brown. Put chili powder and sugar into cup with tomato catsup and stir until mixed real good. Pour into the meat which is already in sauce pan. Makes 6 servings.

Mrs. Vernon Lewis

SAUCE FOR SPAGHETTI

2 lbs. round steak, ground
2 cans tomatoes
8 large onions, chopped
6 green peppers
4 tbsp. fat
2 tbsp. A-1 sauce
Salt to taste

Fry onions in fat, brown meat; mix and cook four hours or until thick. Pour over the spaghetti or rice.

Mrs. W. Donnell Waynick

"CENTENARY" STEW

4 to 6 lbs. stewing hen
4 lb. beef (shank or stew)
2 lb. pork
1 or 2 squirrels (if available)
6 large onions, chopped
1 stalk celery, chopped
2 medium bell peppers, chopped
2 lbs. white potatoes, chopped
1 lb. carrots, chopped
4 c. canned tomatoes
2 small cans tomato paste
1 lb. Navy beans (dried)
1 #2 can Lima beans
1 #2 can English peas
1 #2 can whole grain corn
1 lb. rice
1/2 lb. barley
2 small red pappers
4 bay leaves
4 tbsp. salt
2 tsp. black pepper
2 tbsp. Worcestershire sauce
1 tsp. tobasco sauce
1/4 lb. butter
4 small slices salt pork

Cook (boil) all meats until thoroughly done, saving all stock and juices. Remove bones and combine meats with stock. Add to meats all vegetables (except corn) and seasonings. When using canned vegetables use all stock and juices. Bring entire mixture slowly to a boil and reduce heat to VERY lowest heat possible. Let stew simmer for approximately 8 to 10 hrs. or until all vegetables are cooked beyond recognition. Stir often to prevent sticking. Add corn approximately one hour prior to completion of cooking. Serve or chill immediately. Wonderful for freezing.

Numa R. Ham, Jr.

WRITE YOUR FAVORITE RECIPE HERE

COOKERY HINTS

Cracked eggs can be cooked in water without waste. Add a teaspoon salt to boiling water, immerse egg and contents will not ooze out. The salt helps egg white to set quickly.

****

De-salt that oversalted soup by merely slicing a raw potato into it and boiling for a short time. Then remove the potato, which will have absorbed most of the salt.

****

A little oatmeal adds much flavor and richness when used as a thickener for soups. Try it!

****

No one need know you scorched those vegetables! Just set the pot in a pan of cold water and let it stand for 15 to 30 minutes. Don't scrape the bottom of the pot.

****

Bake potatoes in half the usual time. Just let them stand in boiling water for 15 minutes before popping them in a very hot oven.

****

Fried potatoes will be deliciously golden brown if sprinkled lightly with flour before frying.

****

It's easy to make lovely tinted cocoanut. Just fill glass jar half-full of shredded cocoanut. Sprinkle in a few drops of diluted coloring. Cover jar and shake.

****

Add oomph to fried oysters by rolling them in cracker crumbs mixed with a teaspoonful of celery salt, before frying.

****

Use up that bit of leftover meat by combining it in cream sauce and serving it piping hot with toasted corn bread squares; or by grinding together with minced vegetables and mixing with mayonnaise for tasty, nutritious spreads.

****

Bake turkey, ham, fish, etc., in large brown paper bags. Season in usual way. Tie bag tightly. Place on tray or roaster. Browns evenly.

****

Before adding sugar to any stewed fruits, let them boil for ten minutes first. You'll need less sugar.

****

Sticky dates, raisins or figs will come apart easily if placed in your oven for a few minutes. The wrapping paper, too, can easily be removed after this heat treatment.

****

If you want to make wonderful looking cakes, it pays to first frost with a thin layer of icing. This will hold down crumbs and give an even base coat. When set or firm, the final frosting goes on easily and will look extra glamorous.

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